

**Family and Consumer Sciences****Course: Culinary Arts III****Course Code # 5659****2\*\* Credit 3\*\*\* Credits**

\*\*denotes competencies to be mastered for two credits

\*\*\*denotes competencies to be mastered for three credits

Student:	
Grade:	
Teacher:	
School:	
Number of Competencies in Course: <b>2 credits = 13, 3 credits = 15</b>	
School Year:	Number of Competencies Mastered:
Term:      Fall      Spring	Percent of Competencies Mastered:

**Standard 1.0 Students will demonstrate employability skills required in the food production and service industry.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
1.1	Participate in cooperative education to employ previously acquired culinary arts skills and develop new ones.***			
1.2	Investigate professional organizations and trade publications appropriate for continuing education.**			
1.3	Manage food preparation and service stations designated by the instructor.**			

**Standard 2.0 Students will apply math skills to food production, service, and management operations.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
2.1	Perform math calculations related to event orders and billing.**			
2.2	Perform math calculations related to wages and salaries.**			

**Standard 3.0 Students will evaluate the importance of inventory and its relation to quality food production and service.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
3.1	Set up inventory procedures including first in/first out concept, date markings, and specific record keeping using current technology.**			
3.2	Compose a plan to prevent food safety hazards during the performance of purchasing and receiving functions utilizing the seven <i>Hazardous Analysis Critical Control Point</i> principles.***			

**Standard 4.0 Students will demonstrate implementation of food production and service management functions.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
4.1	Evaluate the personnel functions performed by a manager.**			
4.2	Appraise the manager's role with regard to financial and marketing management.**			
4.3	Evaluate liability issues within food production and service establishments and formulate a plan for preventing and/or addressing these.**			
4.4	Assess the role of customer service as a strategic operating component.**			
4.5	Plan menu items based on standardized recipes to meet customer needs and requests.**			

**Standard 5.0 Students will perform safety examinations and maintain safety records.**

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
5.1	Pass with 100% accuracy a written examination relating specifically to Culinary Arts III safety issues.**			
5.2	Pass with 100% accuracy a performance examination relating specifically to Culinary Arts III tools and equipment.**			
5.3	Maintain a portfolio record of written safety examinations and equipment examinations for which the students has passed an operational checkout by the instructor.**			

Additional comments: \_\_\_\_\_

